

## Appetizers

### CHEESE CURDS 10.5

Our famous curds are handmade in Chippewa Falls with our Scottish Ale and deep fried, served with ranch or marinara.

### GERMAN STYLE SOFT PRETZEL 13.5

Jumbo Bavarian soft pretzel served with our Six Grain Ale mustard. *Add beer cheese sauce +0.5*

### TRADITIONAL SCOTCH EGG 7

Hard boiled egg wrapped in sausage, breaded and deep fried, served with our Six Grain Ale mustard. *(2 for \$12)*

### BEER DIP 8.5

Made from our award-winning Scottish Ale and an artisan four-cheese blend served with fresh tortilla chips.

### CARNITAS NACHOS 12

Choice of smoked pork or roasted chicken, topped with jalapeños, cheddar jack cheese, beer cheese sauce, and pico de gallo over tortilla chips, served with sour cream and salsa.

*Both chicken and pork +3*

### BEER CHEESE WONTONS 12.5

Beer-brined chicken, artisan four-cheese blend, and green onion, served with Thai chili sauce.

### TIED HOUSE TAQUITOS 11

Filled with tender pork, topped with Pico de Gallo and chipotle aioli, served with salsa and beer cheese sauce.

### CHICKEN TENDERS 11

Three tenders served with fries and choice of sauce.

## Soups & Salads

### SOUP OF THE DAY

*Ask about our soup of the day*

Cup 4 | Bowl 7

### CHICKEN CAESAR 16

Chicken, Pecorino Romano, garlic crostini, and blistered tomatoes over romaine hearts tossed in Caesar dressing.

### COBB SALAD 15

Chopped romaine lettuce, chicken, blue cheese crumbles, red onion, bacon, and tomatoes served with ranch dressing.

### BIERGARTEN SALAD 16.5

Organic mixed spring greens, strawberries, apples, spiced walnuts, goat cheese, and Hazy IPA vinaigrette.

### BREWERS GRAIN BOWL 19.5

Quinoa, spent grains, roasted cauliflower, charred pearl onion, plumped raisins, bacon, onion and goat cheese spread, and a warm bacon vinaigrette.

### GARDEN SALAD 9.5

Organic mixed spring greens, tomatoes, cucumbers, carrots, and choice of dressing.

### DRESSINGS

Hazy IPA Vinaigrette | Ranch | Caesar  
Balsamic Vinaigrette | Honey Mustard

### ADD-ONS

Chicken Breast +4 | Salmon Fillet +9

*Ask about our house-made desserts!*

# Burgers & Sandwiches

*Served with house-made kettle chips.*

## CELLARMAN BURGER\* 14

1/3 lb Hereford beef patty\* with arugula, tomato, and onion on a brioche bun.

## BEER CHEESE BURGER 15

1/3 lb Hereford beef patty\* topped with caramelized onions, sautéed mushrooms, and beer cheese sauce on a pretzel bun.

## WILD GAME MEATLOAF SANDWICH 14

Venison meatloaf sandwich topped with house-made beer BBQ sauce, Six Grain Ale mustard, Swiss cheese, and house-pickled vegetables, on sourdough bread.

## REUBEN 14.5

House-made corned beef with Russian dressing, ale-bacon sauerkraut, and Swiss cheese on swirl rye bread.

## BREWHOUSE CHICKEN WRAP 14

Chicken, bacon, chipotle aioli, Wisconsin aged cheddar, arugula, tomato, and onion.

## TIED HOUSE BLT 14

Texas toast sourdough bread, thick-cut bacon, arugula, tomato, and mayonnaise.

## BBQ PORK SANDWICH 15

Smoked pork tossed in house made beer BBQ, topped with artisan four-cheese blend, crispy onions, and house-made slaw on a brioche bun.

## WINDMILL BURGER 14.5

1/3 lb Hereford beef patty\* topped with Swiss cheese, bacon, beer caramelized onions, tomato, and house burger sauce on a brioche bun.

## BLACK BEAN BURGER 14

House-made patty topped with arugula, tomato, and onion on a brioche bun.

## IMPOSSIBLE BURGER 16

Plant-based protein burger patty with arugula, tomato, and onion on a brioche bun.

## PATTY MELT 15

Featuring a juicy beef patty\*, caramelized onions and mushrooms, melted Swiss cheese, and Russian dressing on rye bread.

## CHICKEN CAPRESE MELT 13

Chicken breast, mozzarella, tomato, pesto, arugula, and balsamic glaze on sourdough bread.

## GOURMET GRILLED CHEESE 14.5

A blend of artisan cheeses, crispy bacon, ham, tomatoes, pickles, and mayonnaise on sourdough bread.

## ROASTED VEGETABLE WRAP 9

Arugula, bell pepper, onion, mushroom, zucchini, and squash, drizzled with zesty lemon herb aioli

## SIDE UPGRADES

Fries +1 | Sweet Potato Fries +2 | Truffle Fries +4  
Seasonal Vegetables +2 | Side Salad +2  
Garlic Mashed Potatoes +2 | Soup Cup +4

## CHEESES

Swiss +1 | Aged Cheddar +1  
Pepper Jack +1 | Blue Cheese +1  
Dairy Free Cheese +1

\* *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

## Pub Favorites

### MAC AND BEER CHEESE 17.5

Artisan four-cheese beer sauce with cavatappi noodles, served with garlic bread.

*Chicken +3 / Shrimp +5 / Pulled Pork +2*

*Bacon +2 / Vegetable +1 / Cajun +.50*

### FISH AND CHIPS 19.5

Haddock lightly battered and fried. Served with house-made coleslaw, fries, tartar, and buttered rye.

*Malt vinegar +.50*

### SCHNITZEL 20

Thinly pounded, lightly breaded pork loin, deep-fried and topped with choice of Brewer or Jaeger sauce. Served over spaetzle with seasonal vegetables.

### HERB CRUSTED HADDOCK 24

Pan-fried haddock crusted in a blend of bread crumbs, fresh herbs, and parmesan, served with red mashed potatoes, seasonal vegetables, and lemon butter sauce.

### SHRIMP FETTUCINE 19

House-made spinach fettuccine tossed with succulent shrimp, Pecorino Romano, lemon, and garlic compound butter, paired with tender artichokes and sweet tomatoes, finished with a sprinkle of fresh parsley for a light, flavorful dish.

### GLAZED SALMON 25

5oz salmon glazed with Six-Grain Ale mustard sauce, served with herb roasted potatoes, green beans, and marinated tomato.

### WILD GAME MEATLOAF 18

Venison and Brewer's grain meatloaf, expertly seasoned and served with creamy roasted garlic mashed potatoes, vibrant seasonal vegetables, and a savory Jaeger sauce for a hearty, satisfying dish.

### SMOKED TENDERLOIN 26

4oz beef tenderloin smoked and served with herb roasted potatoes, seasonal vegetables, and cabernet-thyme butter.

### CHICKEN PICCATA 21

Tenderized chicken breast, fresh fettuccine, lemon and herb butter sauce, seasonal vegetables, and capers.

## Stone Arch Catering

–WEDDINGS  
–REHEARSAL DINNERS  
–BACKYARD PARTIES

–COMPANY PICNICS  
–CORPORATE EVENTS  
–BABY SHOWERS

[catering@stonearchbrewpub.com](mailto:catering@stonearchbrewpub.com)

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## Specialty Pizzas

SPECIALTY PIZZA PRICES			
12-inch	14-inch	16-inch	Gluten Free 10-inch
18	23	28	16

### THREE MEAT

Topped with bacon, sausage, and pepperoni.

### MARGHERITA

Topped with artichokes, tomatoes, mozzarella, garlic, fresh basil, and olive oil.

### CHICKEN BACON RANCH

Topped with grilled chicken, bacon, and ranch.

### VEGETARIAN

Topped with yellow onions, mushrooms, tomatoes, green peppers, and black olives.

### THE WORKS

Topped with sausage, pepperoni, yellow onions, mushrooms, tomatoes, green peppers, and black olives.

## Build Your Own Pizza

	12-inch	14-inch	16-inch	Gluten Free 10-inch
Base Price (Cheese Pizza)	13.00	16.50	18.50	13.50
Regular Toppings	1.70	1.95	2.20	1.40
Premium Toppings	2.35	2.85	3.35	1.85

### REGULAR TOPPINGS

Yellow Onions | Red Onions | Fresh Mushrooms | Black Olives  
Green Peppers | Tomatoes | Jalapeños | Garlic | Fresh Basil | Extra Sauce

### PREMIUM TOPPINGS

Sausage | Bacon | Pepperoni | Chicken | Extra Cheese | Artichokes  
Dairy-Free Cheese



*Scan QR code for full calendar of events and promotions throughout the month!*

**\*\*3% PROCESSING FEE IF USING AMERICAN EXPRESS\*\***

**\*\*20% AUTOMATIC GRATUITY WILL BE ADDED TO ALL PARTIES OF 8 OR MORE\*\***